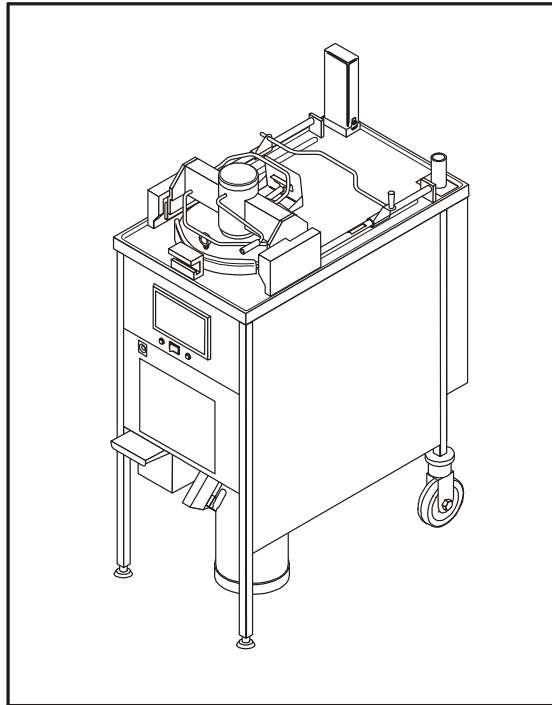

Wells WFPE-68KFC Pressure Fryer

The Wells WFPE-68KFC Pressure Fryer utilizes the FAST EM-99 computer for precise control of heat, time and pressure. It can cook 2, 4 or 6 heads at one time.



**Wells WFPE-68KFC
6-Head Cooker**

Rules for Safe Operation



- All fryers are potentially hazardous in that fire, electrical shock, or burns may occur. The hazard is increased in pressure fryer operation because shortening is under pressure. The equipment must be installed and serviced *ONLY* by authorized service agents.
- All operating procedures must be followed carefully
- If shortening begins to smoke excessively, turn the fryer OFF and immediately contact your authorized service agent.

Wells WFPE-68KFC Pressure Fryer



Fryer Start Up

- Make sure heating elements are completely covered by shortening before applying heat.

Cooking

- Follow all established procedures for operating equipment and cooking products.
- DO NOT open drain valve during cook cycle.
- Cook *ONLY* authorized products and follow established minimum/maximum cook quantities.
- Always use basket hook to lower, raise or otherwise handle fryer basket.

Filtering/Cleaning

- Turn fryer OFF before draining shortening to filtering unit.
- Follow established procedures for emptying and cleaning collector.
- Never use steel wool to clean any part of the fryer.
- DO NOT use the "burn-off" method to clean heating elements.
- DO NOT use soap to clean any part of the fryer. DO NOT use water to clean any part of the fryer except as specified in established procedures.

Miscellaneous

- Use care when operating or cleaning fryer to prevent burns from hot metal parts and shortening.
- DO NOT use a fryer that does not operate properly or has faulty, loose, or missing parts. Replace only with authorized Wells parts.
- DO NOT heat water in fryer.
- DO NOT spill any liquid (soft drinks, water, milk) into shortening.
- DO NOT let foreign objects (closed containers, cigarette lighters, aerosol cans) get near fryer or hot shortening.
- If any electrical shock occurs during fryer operation, immediately turn OFF controlling circuit breaker or disconnect fryer. Then contact an authorized electrician for service.



- For your safety, NEVER stand on fryers while cleaning hood or filters! Pull the fryer from under the hood and use a step stool or ladder.

Start Up

1 Perform safety checks



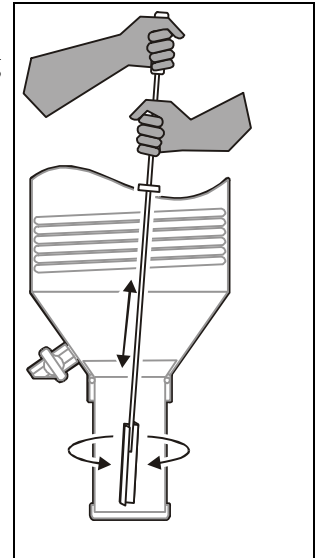
- Check that drain valve is closed.
- Shortening level must be at OIL LEVEL line.
- Check level of fryer by looking at shortening level in frypot. Shortening level in frypot should be equal distance from top of all 3 heater brackets. Adjust legs as necessary to level fryer.

2 Turn fryer ON, heat shortening

- Turn fryer ON. Make sure power lamp is ON.
- If in COOL MODE, press EXIT COOL, select product button. HEAT ON light will cycle on and off until shortening temperature reaches 185°F, then heat will stay on. Display will begin indicating temperature at 255°F

3 Melt shortening in collector

- Push stirring tool through solid shortening to bottom of collector. Stir and swirl shortening until completely melted.



4 Check collector

- *Carefully* feel exterior of collector bottom with hand to see if it's hot. If not hot, continue to stir until it is hot to the touch.

5 Install heat plate

- Use heat resistant gloves and install heat plate using the collector removal hook on the basket hook assembly.

6 Heat shortening to DROP temperature

- After droP is displayed, or HEAT ON light goes OFF, check shortening level. If needed, add small amounts of shortening.
- Fill to OIL LEVEL line inside rear of frypot.
- If overfilled, dip out excess shortening using a saucepan and use later as add back.
- Ready to cook first round.

Discard Cracklings and Filter Shortening Twice Daily

- During a busy/high volume period or day when continually cooking back to back rounds, cracklings may need to be removed from collector more than 2 times each day. Failure to filter at least 2 times daily will produce chicken with black specks and will reduce shortening life.
- Refer to the procedure for type of filtering equipment being used.

Daily Cleaning Fryer



- Wear heat resistant gloves and goggles while performing these steps.
- *NEVER* use steel wool or soap to clean any fryer part.
- *NEVER* use water unless called for in procedure.
- There should be 2 sets of lid o-rings and collector o-rings for each fryer. While one set is in use on the fryer, the other set should be kept in cold water in the refrigerator. O-rings should be switched each day during daily cleaning.



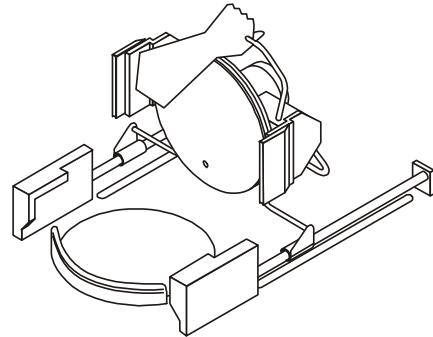
1 Turn fryer OFF



- Turn fryer OFF or unplug from electrical outlet.
- DO NOT remove lid assembly from fryer for cleaning.

2 Remove lid gasket

- Slide pivot tube forward until it drops into the indents in the rods.
- Slide lid and yoke assembly to the rear until the lid pivot engages the pivot tube.
- Raise lid and tilt to rear.
- Remove and clean lid o-ring with cold, damp towel. Be careful NOT to stretch o-ring.
- Place o-ring in container of fresh water and refrigerate.



3 Clean lid



- Wipe lid and yoke surfaces with a towel. Be sure lid o-ring groove, safety valve opening and pressure gauge opening are clean and free of baked-on shortening.
- DO NOT immerse lid assembly in water.
- DO NOT spray water on lid assembly

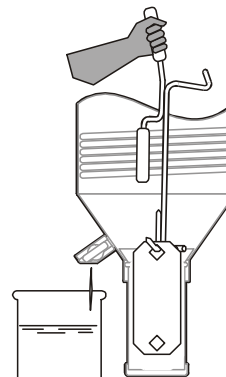
4 Drain shortening

- Put filter unit under drain. Open drain valve slowly to let shortening drain into the filter unit. Let fryer drain until no more shortening flows from valve.

Wells WFPE-68KFC Pressure Fryer

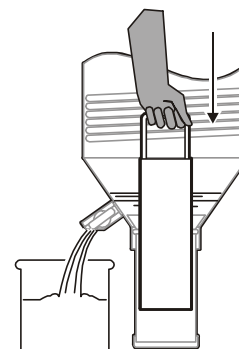
5 Remove heat plate

- Wear protective gloves and use collector removal hook on basket hook assembly to remove heat plate.
- Take heat plate to sink for cleaning.



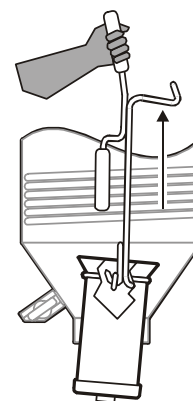
6 Drain collector

- With heat resistant glove on hand, lower displacement tool into collector to force shortening into filter tank.
- DO NOT use displacement tool to dip shortening from fryer. When cracklings flow from drain valve, remove displacement tool. Clean at sink.



7 Remove collector

- Insert collector removal hook of the basket hook assembly into loop inside collector to lift out of frypot. Pour as much shortening as you can (but not cracklings) into shortening filter.
- Leave cracklings and small amount of shortening in collector.



8 Filter shortening 5 minutes

- Refer to filter procedure in Equipment Manual, Volume 2, for the filter being used.

9 Drain cracklings

- Pour cracklings from collector into cone filter over stockpot. Let cracklings drain overnight in holding cabinet.

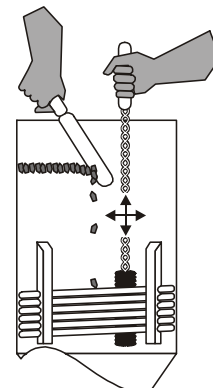
For information on holding/preparing cracklings, refer to the "KFC Chicken Gravy" procedure, in Product Manual, Volume 1.

10 Refrigerate collector gasket in water

- Remove o-ring from collector and clean with cold, damp towel. Place o-ring in fresh water in refrigerator.
- Clean collector at sink with HOT water ONLY.

11 Clean frypot

- Place large stockpot under frypot
- Scrape crackling ring from frypot and discard.
- Rinse frypot with hot water.
- Scrub frypot behind heating element coils and heater brackets with the teflon brush and hot water, then rinse.
- Wipe frypot with damp towel, then with dry towel.
- Remove stockpot.



12 Dry coils and brackets

- Wrap dry towel around bristle end of brush and dry heating element coils and brackets.

13 Replace lid and collector o-rings

- Remove spare lid and collector o-rings from refrigerator.
- Dry o-rings thoroughly, then lubricate with liquid shortening.
- Install lid o-ring on lid and collector o-ring on collector. (The collector o-ring must be in place to prevent shortening from leaking.)

14 Install collector

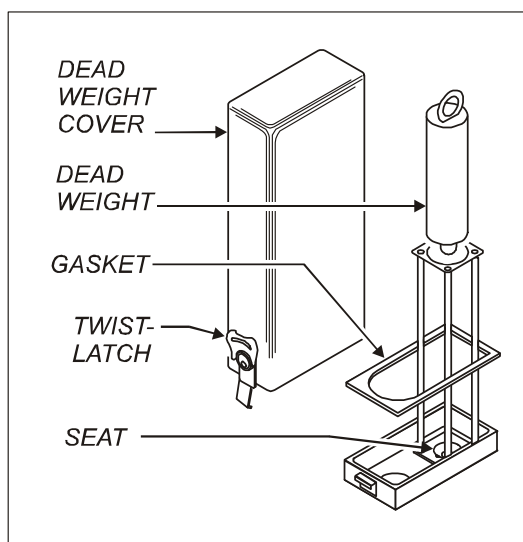
- Install collector in frypot. Press to seat against bottom of fryer.
- Leave heat plate on top of fryer overnight.

15 Remove and clean condensate tray

- Slide condensate tray out of fryer. Use both handles to carry.
- Pour contents into a container to let shortening solidify. Skim off shortening and discard. Pour *ONLY WATER* down floor drain.
- Clean condensate tray. Spray at sink with hot water *ONLY*.
- Dry condensate tray with a towel, then reinstall in fryer.

16 Clean dead weight assembly

- Turn twist latches. Lift dead weight cover off of fryer.
- Clean inside cover with damp towel.



- Lift out deadweight. (*ball-end deadweights* must be handled carefully to prevent damage to round end. Dents or scratches will cause steam leakage that could affect product quality.)
- Clean valve seat with the end of a dry towel.
- Clean deadweight with cold, damp towel. Reinstall deadweight. Lower carefully to avoid damage.
- Be sure gasket is in place. Replace dead weight cover and latch securely.
- Check that drain valve is closed.
- Pump filtered shortening into fryer. Lower lid to the horizontal position, then slide lid over frypot.

17 Refill frypot

18 Wipe surfaces

- Wipe outside of fryer with:
 - a dry towel to remove excess shortening, then
 - a cold, damp, sanitized towel, then
 - a dry towel.

Checking Fryer Recovery Rate – Monthly

- The fryer recovery rate check is necessary to determine if the fryer is heating correctly. During start up, using a stopwatch or a watch with a second hand, start timing once the display reads 275°F. When the fryer reaches 300°F, stop and note the length of time for the fryer to heat up. Compare this to the ideal recovery range. If the time is higher than the maximum recovery range, contact maintenance. If the fryers don't recover in the allotted time, the product will not be cooked to KFC standards.

Ideal Recovery Range
1 minute

Maximum Recovery Range
1 minute 30 seconds

Changing Shortening

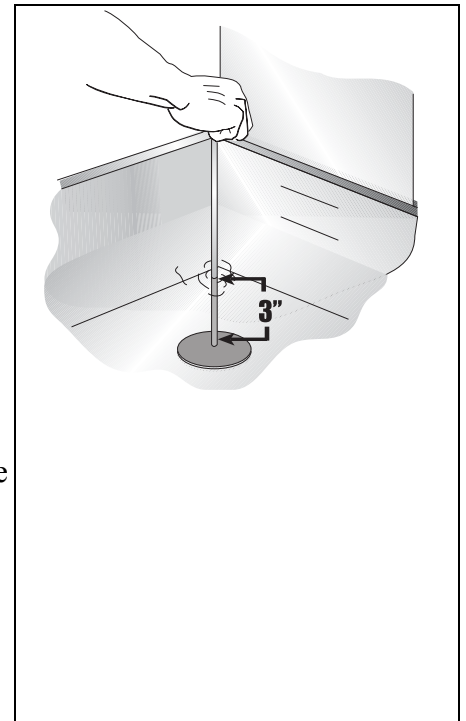


Wear heat resistant gloves and goggles while performing these steps.

- Shortening must be changed and inside of fryer must be cleaned when visibility is less than 3" on visibility tester, if shortening smokes excessively, or if off-flavors develop.
- Make sure grease barrel has room for old shortening. DO NOT pour shortening down floor drain.

Check visibility daily when shortening is at drop temperature. You must change the shortening if you can't see the plate when shortening touches the 3" mark on the rod.

For details on using the visibility tester, see "Shortening Management" chapter in *Standards Library* Vol. 1.



1 Melt new shortening

- Slowly, melt 68 lbs. new, solid shortening pieces in stockpots on stove.
- Slide pivot tube forward until it drops into the indents in the rods.
- Slide lid and yoke assembly to the rear until the lid pivot engages the pivot tube.

Raise lid and tilt to rear.

Note: For melting shortening in the fryer, follow procedures in Volume 1, "Shortening Management" page 6.

Wells WFPE-68KFC Pressure Fryer

2 Remove old shortening

- Turn fryer and circuit breaker OFF or unplug from electrical outlet. Let shortening cool.
- *With shortening shuttle:*
 - Drain shortening from fryer drain into shortening shuttle.
 - Discard in grease barrel.
 - Refer to the "Shortening Shuttle" or "Fat Boy Shortening Handler" procedure in the Equipment Manual, Volume 2.
- *Without shuttle:*
 - Drain shortening from fryer drain into a stockpot. Discard in grease barrel.
 - Use collector removal tool to remove collector.

3 Collect Cracklings

- Pour cracklings into cone filter over stockpot. Let cracklings drain in upright holding cabinet. Discard shortening.

4 Clean collector

- Remove o-ring from collector and clean with cold, damp, sanitized towel. Place in fresh water in refrigerator. Take collector to sink and spray with hot water, then dry. Place an empty stockpot under frypot.

5 Clean lid

- Wipe lid with a dry towel. Clean o-ring with cold, damp, sanitized towel and place in refrigerator in a container of clean water.

6 Scrub frypot



- Scrub the inside, including heating elements, brackets, and drain port, with brush and hot water.

7 Install Collector

- Wipe heating elements and inside frypot with dry towel.
- Install collector with a spare collector o-ring that has been submerged, then close drain valve.

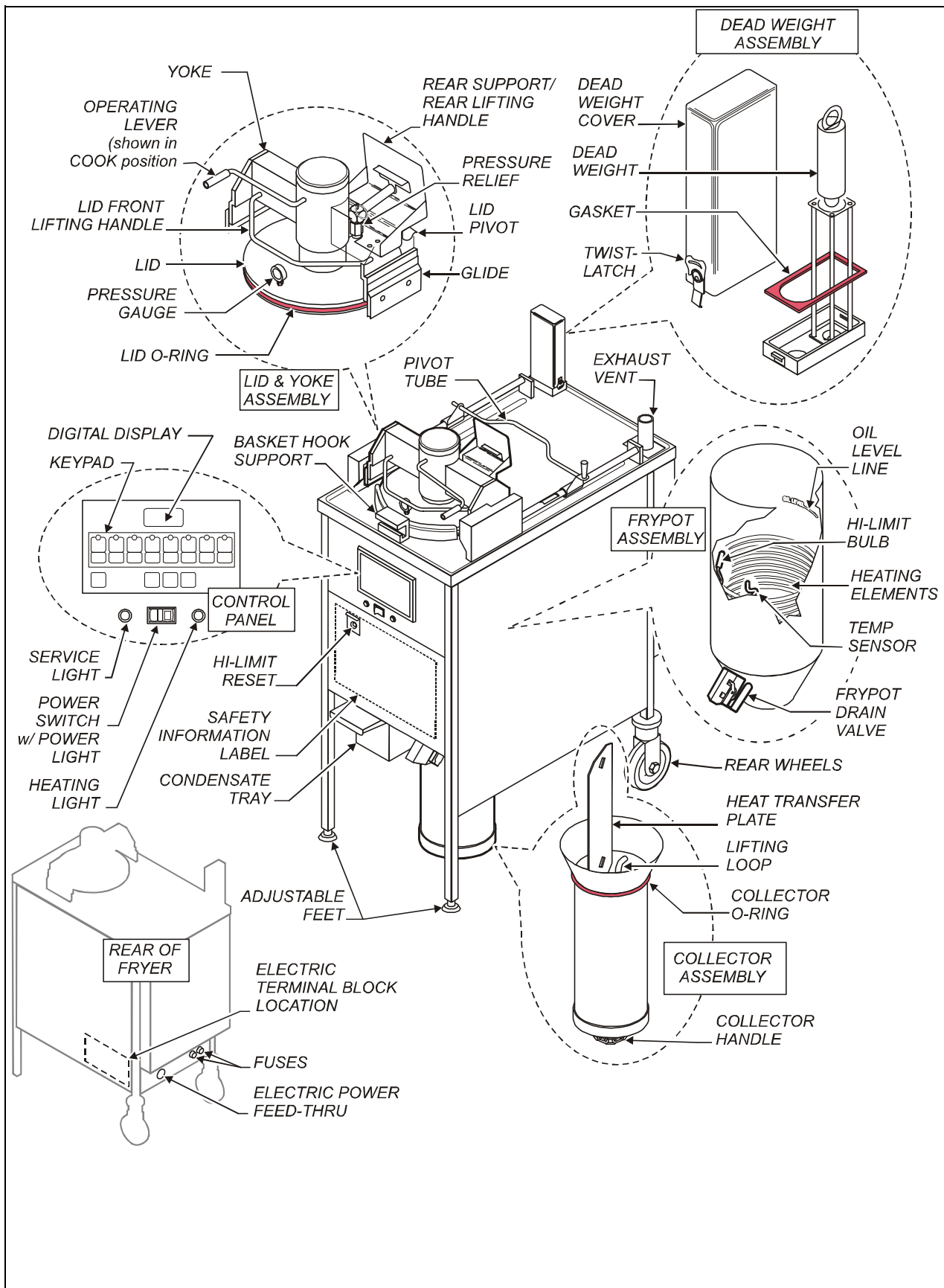
8 Add new shortening

Note: For melting shortening in the fryer, follow procedures in Volume 1, "Shortening Management" page 6.

If melting shortening on stove:

- Pour melted shortening into frypot to cover heater elements.
- Lubricate clean lid o-ring with shortening, then install on lid.
- Lower lid to the horizontal position.

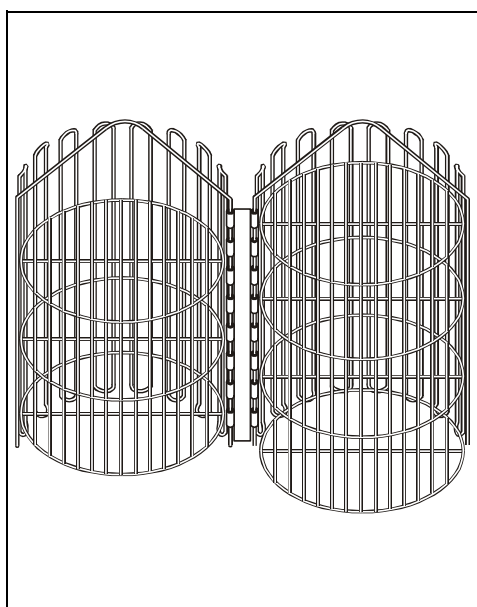
Wells WFPE-68KFC Pressure Fryer



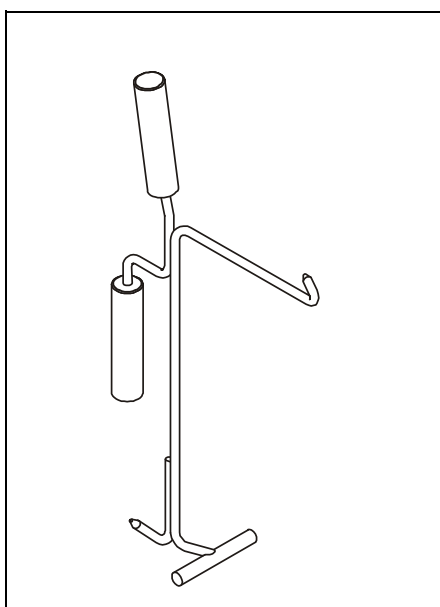
Wells WFPE-68KFC Pressure Fryer

Parts Description – Wells WFPE-68KFC Pressure Fryer accessories

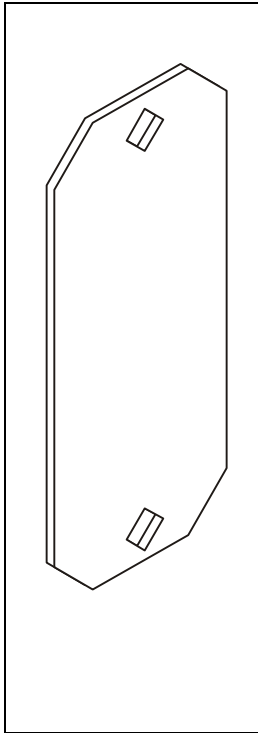
Part	Function
Fryer basket	Used to rack and to cook chicken.
Collector removal hook	Used to remove and to install heat plate and collector in frypot. Part of basket hook assembly.
Basket hook assembly	Used to lower and remove 6-head fryer basket from frypot.
Heat plate	Sets in collector and transfers heat from frypot to keep shortening melted in the collector.
Displacement tool	Used to force shortening from collector through drain valve.
Stirring tool	Used to break up solidified shortening in the collector and to stir shortening.



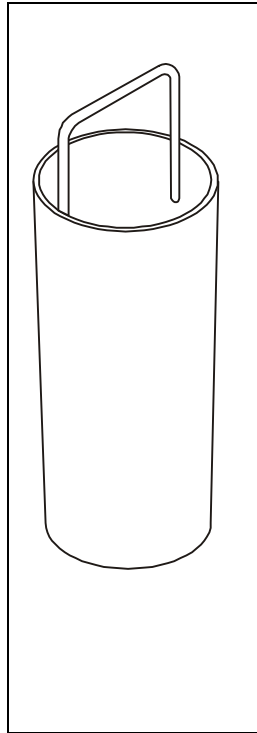
**Fryer basket
(6-tier with cover rack)**



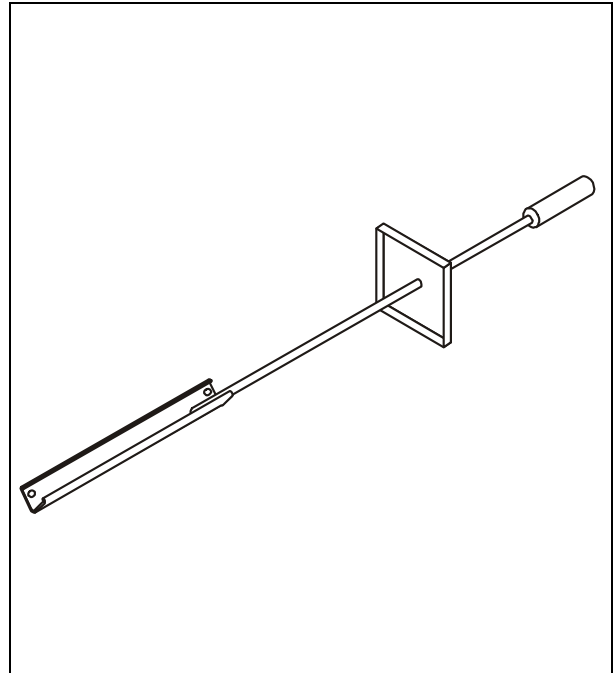
**Basket hook assembly with collector
removal hook**



Heat plate



Displacement tool



Stirring tool

Wells WFPE-68KFC Pressure Fryer

Problem–Solving — Wells WFPE-68KFC Pressure Fryer		
Problem	Possible Cause	Solution
No heat	• Circuit breaker OFF. • ON/OFF switch OFF. • Fryer unplugged. • Hi-Limit tripped • Defective computer or component.	• Turn circuit breaker ON. • Turn POWER switch ON. • Connect power cord. • Contact maintenance. • Contact maintenance.
Hi-Limit trips	• Thermobulb contaminated with crumbs. • Temp sensor contaminated with crumbs. • Hi-limit thermostat or internal component damaged.	• Clean hi-limit thermobulb. • Clean temp sensor. • Turn fryer OFF, contact maintenance.
Fryer heats too slowly	• One or two heating elements not working.	• Turn fryer OFF, contact maintenance.
Shortening leaks from base of fryer	• Collector gasket damaged or dirty. • Collector gasket groove dirty. • Drain valve leaking.	• Clean or replace. • Clean groove. • Contact maintenance.
Steam leaking around lid	• Defective lid gasket. • Dirty lid gasket. • Lid damaged. • Basket of chicken not fully seated in frypot; lid not fully lowered.	• Replace lid gasket. • Clean lid gasket. • Contact maintenance. • Discard chicken – give basket slight twist when lowering into "pot" to make sure it seats.
Steam leaking from pressure relief assembly	• Cover loose. • Gasket damaged, missing or dirty.	• Tighten cover twist-latches. • Replace or clean gasket.
Shortening leaks from back of fryer	• Muffler drain plugged.	• Contact maintenance.
Shortening boils over	• Frypot overfilled. • Shortening in collector stirred after start-up. • Collector overfilled with cracklings.	• Fill to correct line in rear of frypot when temperature is at drop. • DO NOT stir collector after cooking first round. • Fryer parts not dried during cleaning. • Too much chicken/chicken weight too high. • Empty cracklings at least 2 times a day, more often if cooking back to back rounds continuously.
Fryer will not build pressure	• Lid o-ring damaged or missing • Deadweight or seat dirty • Damaged internal component	• Replace o-ring • Clean deadweight and seat • Turn fryer OFF, contact maintenance.

Problem–Solving — Wells WFPE-68KFC Pressure Fryer (continued)		
Problem	Possible Cause	Solution
Cannot lower lid into frypot	• Pivot tube engaged. • Damaged component.	• Disengage pivot tube from lid pivot bracket. • Turn fryer OFF, contact maintenance
Cannot raise lid from frypot	• Pressure not bled off. • Proper procedure not used.	• Wait until pressure gauge reads zero. • Turn control handle fully counterclockwise to disengage cam pawl, then clockwise to raise.
Basket cannot be lowered into frypot	• Frypot full of cracklings. • Damaged internal components.	• Drain shortening, clean out cracklings. • Turn fryer OFF, contact maintenance.
Indicator lamps not working	• Bulbs burned out.	• Contact maintenance
Hi-limit “SERVICE” light stays ON	• High heat thermostat or other component defective.	• Turn fryer OFF, contact maintenance.
Display reads HI with steady alarm	• Computer or component malfunction.	• Turn fryer OFF, contact maintenance.
Display reads PROB	• Indicated temperature probe failure.	• Turn fryer OFF, contact maintenance.

